

Santiam Wine and Bistro Menu

A Little Something

Bare Naked Flatbread \$5

Toasted flatbread with a roasted garlic, rosemary salted olive oil

Hummus with Pita & Veggies \$8

Cucumber, celery, and carrots

Cheesy Bread (2) \$3

Rosemary Garlic, butter, Parmesan on a baguette

Demi French Baguette Loaf \$6

With roasted garlic, rosemary salted olive oil

Truffle or Regular

Popcorn \$3

Includes one refill

Crab & Artichoke Dip

\$16 Roasted red bell peppers, cream cheese, red onion served with baguette

Cheese Plate and Crackers \$10

Choice of three cheeses, served with crackers and seasonal compote

Charcuterie Plate & Crackers 10

Prosciutto, Salami and smoked-Ham – three meats served with crackers and seasonal compote

Combo Plate \$22

Charcuterie – three meats and your choice of three cheeses, citrus olives, ½ Baguette, olive oil & Crackers

Truffle French Fries \$8

Served with special sauce. Side \$6

Stuffed Medjool Dates \$6.50

Walnut/Smokey Blue Cheese/Prosciutto Wrap served with balsamic (2)

Citrus & Rosemary

Olives \$8

Assorted variety, served warm

Warm Roasted Nuts \$8

Seasoned with rosemary, garlic, shallots, & brown sugar

Pickled Plate \$6

House made seasonal pickled produce

House Made Lasagnas

Served with one cheesy bread and a small Caesar Salad

Italian Sausage \$14

Traditional red sauce

Wild Mushroom \$14

Bechamel & assorted mushrooms

Flat Breads

Mediterranean \$10

Kalamata olive, feta, red onion, artichoke heart, sun dried tomato, hummus, balsamic vinegar

Cambozola \$10

Roasted garlic, Cambozola cheese, basil, balsamic vinegar

Dungeness Crab \$16

Tillamook cheddar, crab, basil, tomato, red onion, balsamic vinegar

Margherita \$10

Mozzarella, basil, tomato, balsamic vinegar

B.L.T. \$10

Bacon, lettuce, tomato, red onion, Smokey mozzarella

Garden Pesto \$10

Pesto, roasted garlic, goat cheese, sundried tomato, mixes greens

Pepperoni \$10

Pepperoni, mozzarella, red sauce

Soups

Dungeness Crab Chowder

A house favorite, served year round

Bowl \$10 Cup \$8

Potato Corn Chowder

Sweet corn, Yukon gold potato, thyme, curry. Bowl \$8 cup \$6

Minestrone

Italian Sausage, corona bean, *Debbie's Favorite!! Bowl \$8 cup \$6

Soup du jour...ask your server

Ask about our specials!! Open Tuesday 11-7, Wednesday to Friday 11-8, Saturday 10-4

Salads

Add Crab for \$8. Chicken, Shrimp or Smoked Ham for \$4 to any dish.

Salad dressings: House is Champagne Vinaigrette, Caesar, Lemon Poppy Seed (Yogurt based) Ranch, Bleu Cheese, Thousand, Italian, & Slaw dressing

House Salad \$5

Cucumber, tomato, carrot, red onion with house made Italian dressing, mixed greens

Shrimp Slaw \$9

Shrimp, Red & green Cabbage, carrots, toasted sesame seed, beets, with a slaw dressing

Carrot Shrimp Crunch \$9

Tossed shredded carrot, celery, sunflower seed, green onion, chow Mein noodle, bay shrimp, secret dressing

Crab Louis \$18

Kalamata olive, cucumber, tomato, carrot, red onion, cheddar, boiled egg, bacon bits, Dungeness Crab, Thousand Island dressing on Romaine

Caesar \$9

A classic – Romaine lettuce tossed with Caesar dressing and parmesan cheese, serve with one cheesy bread

Greek \$12

Artichoke heart, kalamata olives, feta, cucumber, tomato, carrot, red onions, pita chips on mixed greens, house Italian dressing

Spinach & Fried Brussel Salad \$12

Fried Brussels, dried cranberries, red onion, feta cheese, walnuts, tossed with Italian dressing, spinach

Cha-Cha Chicken Slaw \$12

Organic grilled chicken, cabbage, carrot, walnut, pickled red grapes, celery tossed with Lemon Poppyseed dressing and pickled pear

Pickled Salad \$9

Seasoned pickled vegetables, sunflower seeds, feta, tossed with mixed greens in Italian dressing

Sandwiches

Ciabatta or Brioche bun available

Veggie melt \$6

Asiago cheese melted on a ciabatta bun with mayo, lettuce, tomato, red onion and cucumber

Grilled Organic Chicken Breast \$10

Smokey mozzarella cheese melted with mayo lettuce tomato, red onion, honey mustard, and organic chicken breast, on ciabatta bun

B.L.T. \$9 The best in town!

Asiago cheese melted with mayo, bacon, lettuce, tomato, and red onion, on a ciabatta bun

Italian Melt \$10

Prosciutto, salami, sun dried tomatoes, red onions, pesto, and mozzarella on a French baguette

Shrimp Melt \$10

Bay shrimp, red onion, Tillamook cheddar, mayo on open faced toasted French baguette

Dungeness Crab Melt \$15

Crab, red onion, Tillamook Cheddar, mayo, open faced French baguette

Ham & Provolone Sandwich \$10

Smoked ham on ciabatta bun with melted provolone cheese, mayo, red onion, tomato, & lettuce

Carrot Crunch Melt \$12

Tossed shredded carrot, mayo, celery, cucumbers, sunflower seed, green onion, bay shrimp, & leaf lettuce with melted Asiago on toasted ciabatta

Painted Hills Prime Meatloaf Sandwich \$12

Meatloaf, on ciabatta special sauce, tomato, onion, lettuce served with French fries or small dinner salad

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Desserts

Crème Brulee \$5

Traditional vanilla

Chocolate Truffles \$2.50

Local Chocolatier- ask server which flavors we have in

Root Beer Float \$6

Root beer with French vanilla ice cream

Affogato \$6

French vanilla ice-cream, a shot of espresso and Ghirardelli syrup

Ganache Brownie \$5

Served warm with Ghirardelli dark chocolate syrup

Add vanilla ice-cream \$2.50

Gluten Free Chocolate Tourte \$7

Ask your server for specialty Desserts

Look in our dessert glass case

My new favorite!

2018 La Mascaronne Cotes du Provence Quat'saisons Rose \$22

This organic producer clearly merits more attention. The 2018 Cotes de Provence Rose Quat'Saisons offers up hints of wet stone, fresh herbs and citrus on the nose, then adds red currant, cranberry and cherry on the light to medium-bodied palate. It unfolds nicely, yielding pleasant notes of white chocolate on the long, harmonious finish. **91 Points Wine Advocate**

3RD 11-4 TASTING AUGUST CHEAP & CHEERFUL AND MY NEW FAVORITE ROSE!

SATURDAY LUNCH SPECIAL: DELUXE CHEESE BURGERS & HOMEMADE TRUFFLE FRENCH FRIES

WHITE WEDNESDAY, AUGUST 7TH 4-8 PM PRICE TBD

WINE TASTING SPANISH WHITES

DINNER SPECIAL! LEMON SHRIMP & PASTA

RED FRIDAY, AUGUST 9TH 4-8 PM PRICE TBD

TASTING: WASHINGTON RED BLENDS

DINNER SPECIAL : PULLED PORK SANDWICH

SATURDAY, AUGUST 10TH TIME 10-4 P.M. TASTING LEFTOVERS FROM FRIDAY NIGHT- LUNCH

11-4 SPECIAL: DELUXE CHEESE BURGERS & HOMEMADE TRUFFLE FRIES

WHITE WEDNESDAY, AUGUST 14TH 4-8 PM PRICE: TBD

TASTING: SUMMER TIME BUBBLY DINNER SPECIAL:

FRIED CALAMARI & GREEN SALAD OR TRUFFLE FRIES

FRIDAY, AUGUST 16TH FROM 4-8 P.M. PRICE TBD

CALIFORNIA & WASHINGTON CABERNET SAUVIGNON

DINNER SPECIAL: PRIME RIB DIPS

SATURDAY, AUGUST 17TH OPEN 10-4 P.M. TASTING

LEFTOVERS FROM FRIDAY NIGHT- LUNCH 11-4 SPECIAL: DELUXE CHEESE BURGERS & HOMEMADE TRUFFLE FRIES

WHITE WEDNESDAY, AUGUST 21ST 4-8 P.M. PRICE: TBD

TASTING: DELICIOUS ROSE!

DINNER SPECIAL: PAN FRIED OYSTERS & SLAW

RED FRIDAY, AUGUST 23RD 4-8 P.M. PRICE: TBD

TASTING: GAMAY NOIR

DINNER SPECIAL: GRILLED SALMON & MUSHROOM RISOTTO

SATURDAY, AUGUST 24TH 10-4 P.M. TASTING LEFTOVERS.

ENJOY OUR LUNCH SPECIAL FROM 11-4 PM: DELUXE CHEESE BURGERS & HOMEMADE TRUFFLE FRENCH FRIES.

WHITE WEDNESDAY, AUGUST 28TH 4-8 COST TBD

TASTING: FRENCH CHABLIS

DINNER SPECIAL: STEAMER CLAMS & PASTA

FRIDAY, AUGUST 30TH LABOR DAY WEEKEND 4-8 PM

COST: TBD RED BLENDS AND DELUXE CHEESE BURGERS & TRUFFLE FRENCH FRIES

CLOSED SATURDAY, SUNDAY AND MONDAY

HAPPY LABOR DAY WEEKEND

SEE YOU BACK HERE SEPTEMBER 3RD!

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